TURKEY AND CHEESE ON A BUN (WGR)

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains
NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 sandwich
RECIPE HACCP PROCESS: #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Turkey Breast, Sliced, #1072	3 pounds + 2 ounces
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Pickles, Dill Slices, #2813	100 slices
Bun, Hamburger, WGR, #1228	50 buns
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces

DIRECTIONS

1. Weigh one ounce of turkey to determine the portion size.
   Cover with plastic wrap and refrigerate until ready for sandwich assembly.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
2. FOR TRIMMINGS:
   - Rinse the tomatoes under cool, running water, then drain them thoroughly.
   - Core and thinly slice the tomatoes (8 slices per tomato).
   - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate until ready for service

   CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
3. SANDWICH ASSEMBLY:
   - Place 24 bottom parts of the buns on sheet pans, 4 down and 6 across.
   - Portion 1 ounce of turkey and 1 ounce (two ½ ounce slices) of cheese on each bun.
   - Cover with the top part of the bun.
   - Sandwiches may be wrapped in waxed paper, foil, plastic wrap or placed in sandwich bags.
   - Place each sandwich in steamtable pans (12" x 20" x 21⁄2") lined with pan liners.
   - Prepare in batches to maintain quality.

   Serve immediately, or cover pan with lid, foil, or plastic wrap until ready for service.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
4. OPTIONAL INSTRUCTION: Heat for 5 -7 minutes in a 350 degree F oven as needed for line service.
   Cover with tented foil and place in warmer.
   CCP: Cover and hold for service at 135 degrees F or higher.
5. Portion 1 sandwich with trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .

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PRODUCTION NOTES

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for sandwiches.

SERVING NOTES

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

NUTRIENTS PER SERVING

Calories	307	Dietary Fiber	3.29 g	Sodium	1158.35 mg	Sat. Fat	6.41 g
Carbohydrates	31.61 g	Protein	16.08 g	Total Fat	13.51 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF TURKEY AND CHEESE ON A BUN (WGR)

1.

Sandwich assembly: far right has 1 ounce of turkey, the middle sandwich has ½ ounce of cheese added, the rest of the sandwiches are complete

2.

1 serving of Turkey and Cheese on a Bun